

## Barolo Docg Villero

### *2020 Vintage*

**Denomination:** Barolo Docg

**Variety:** Nebbiolo

**Seasonal trend:** The 2020 vintage began under the banner of a winter without particular criticalities, characterized by mild temperatures and little rainfall, especially snow. The first part of spring was relatively dry and sunny, guaranteeing a homogeneous vegetative recovery which began at the end of February and ended, for the later varieties, towards the second half of March. The months of March and April were marked by good weather and mild temperatures, with little rainfall. During the month of May, the unstable climate recorded a considerable number of rainy days, a situation that lasted until late June. In general, the climatic trend was ideal. The Nebbiolo was presented for harvesting in optimal conditions: the not excessive night temperatures led to a rapid accumulation of polyphenols which already reached excellent values around mid-September. The growth has not been exponential but constant so as to reach technological maturity, i.e. the optimal sugar content, between the end of September and the beginning of October. Also from the point of view of acidity, both Nebbiolo and Barbera did not experience that drop typical of hot years characterized by a fairly short cycle. This effect may be due to the initial vegetative vigor caused by the abundant water supply with which the summer began and which allowed the vines to develop their productive physiology to the fullest. In conclusion we can state, also on the basis of the data brought to light by monitoring the ripening of the grapes, that we are facing an excellent year, with peaks of excellence especially in the medium-long aging wines which have ideal characteristics for achieving imported wine goals.



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Alcoholic content: 14.5%

Total acidity: 6.32 g/l

Sugars (glucose + fructose): 0.83 g/l

**Harvest period:** 14th October 2020

**Bottling period:** 5th September 2023

**Tasting notes:** The particular mineral component of the terroir of Villero give at the wine a good balance, a define colour and a long final with a consistent aftertaste. The parfum is rich of scents of red fruits such as raspberry and pomegranate very ripe, with floreal notes.

A wine that can be appreciated for a long time, until of 25-30 years for the best vintages.

**Bottles produced (0.75 l):** 3.300

### *Awards*

93/100 Kerin O'Keefe

94/100 Wine Spectator

94/100 James Suckling

93+/100 Galloni Vinous

91/100 Wines Critic, Raffaele Vecchione

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